Broaster
PRESSURE FRYER VENTLESS EXHAUST HOOD
OPERATORS MANUAL AND PARTS LIST

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SPECIFIC SAFETY PRECAUTIONS

For your safety, please observe the following precautions when operating or servicing your ventless exhaust hood. Read the following important safety information carefully to avoid personal injury and/or damage to the equipment.

CAUTION/WARNING!

- Consult a qualified electrician to ensure all of the following guidelines are met:
  - All electrical specifications and codes are followed.
  - Circuit breakers and wiring are of sufficient rating and gauge.
  - The unit is properly grounded and all electrical specifications were followed during installation.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury and/or equipment/property damage, and will void the warranty.
- **DO NOT** use or store gasoline, other flammable liquids or vapors in the vicinity of this or any other appliance.
- Failure to comply with **DANGER** notices may result in death or serious injury and/or equipment/property damage, and will void the warranty.

WARNING

- **DO NOT** operate the unit unless you understand the components and the intended use.
- The unit must remain in the upright position.
- Exercise care when removing the wooden crate from around the unit.
- Failure to comply with WARNING notices could result in death or serious injury and/or equipment/property damage and will void the warranty.

CAUTION

- Ensure the unit is positioned to maintain **18" of clearance above the hood body** (excluding dampers), and **30" clear to the left** (side with the pull station when equipped with Fire System), 0" to the rear, and 0" to the right. If the pull station is on the right per special request, maintain 30" clearance on the right side and 0" on the left. Failure to maintain safe distances may result in fire.
- The unit must be adequately and properly grounded. Improper grounding may result in electrical shock.
- Consult an electrician to ensure all electrical specifications have been met and the unit is properly grounded.
- The wiring diagrams contained in this manual should aid your electrician in the installation of your unit.
- Exercise care around the Control Panel to maintain proper operation. The electronic components of the Control Panel are impact-sensitive.
- Turn off the unit and unplug the power cord before cleaning or performing maintenance.

DO NOT hose down the unit's interior or exterior with water.
During cleaning of the unit:

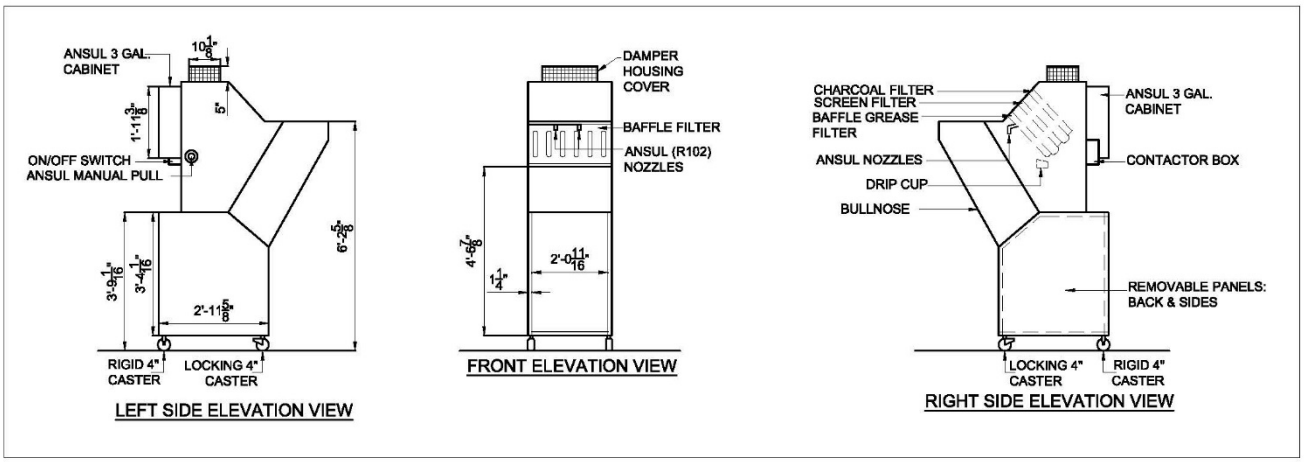
- **DO NOT** steam clean.
- **DO NOT** use products containing chlorine.
- **DO NOT** use abrasive products, steel wool or scouring pads.

- **DO NOT** modify, alter or add attachments to this equipment!
- Failure to comply with these **CAUTION** notices may result in equipment/property damage and void the warranty.

NOTE:

- If the crate is damaged upon receipt, **immediately** inspect the unit and notify the carrier of any damage to the unit.
- To aid the electrician, an electrical wiring diagram is contained in this manual. Refer to the wiring diagram during installation or servicing.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of this equipment.
- Condensate trough to be routed to Pressure Fryer Condensate Trough.
    - **½" ID hose not provided**

DIMENSIONS



MODEL VH24

REGULATORY LISTINGS (CERTIFICATIONS):
The Ventless System shall be built in accordance to NFPA96, be UL listed, and comply with UL710B Standards. Hoods shall be tested to comply with NSF Sanitation Mark.

Unit Weight: 605 lbs.

UNPACKING:
Your unit may arrive enclosed in a wooden crate. The Hood is secured to a wooden platform by means of high-tensile strength strapping.

NOTE:

- If the crate is damaged, immediately inspect the unit and notify the carrier of any damage to the unit.
- Exercise care when lifting or moving the unit.
- Exercise care when removing the wooden crate from around the unit.

LOCATE AND IDENTIFY THE FOLLOWING COMPONENTS AFTER UNPACKING:
- Hood and Fire Suppression System
- Floor Stand and Contactor Box
- ANSULEX ® Fire Suppressant, 3.0 Gallon
- Drip Cup
- Grease (baffle) Filter, Air (Mesh) Filter, Charcoal Filter

ELECTRICAL REQUIREMENTS

- Consult a qualified electrician to ensure all electrical specifications have been met.
- The unit must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this and any other electrical equipment. Always consult with an electrician or other qualified service person to ensure breakers and wiring are of sufficient rating and gauge for the equipment being operated.
- Improper installation, adjustment, alteration, service or maintenance could result in death or serious injury and/or equipment/property damage, and will void the warranty.

Model #	Voltage	Hz	Phase	Amps
VH24	208-240	60	1-3	75

NOTE: 3 AMPS FOR HOOD

CONNECT HOOD POWER:

- Apply AC power to the Contactor box.
- The power requirement of the fryer will determine the input.
- Remove plug (if present) from the AC power cord of the fryer; connect the fryer power cord to the contactor output.
- All connections should be made by a qualified electrician to ensure all electrical specifications have been met and comply with all local codes.

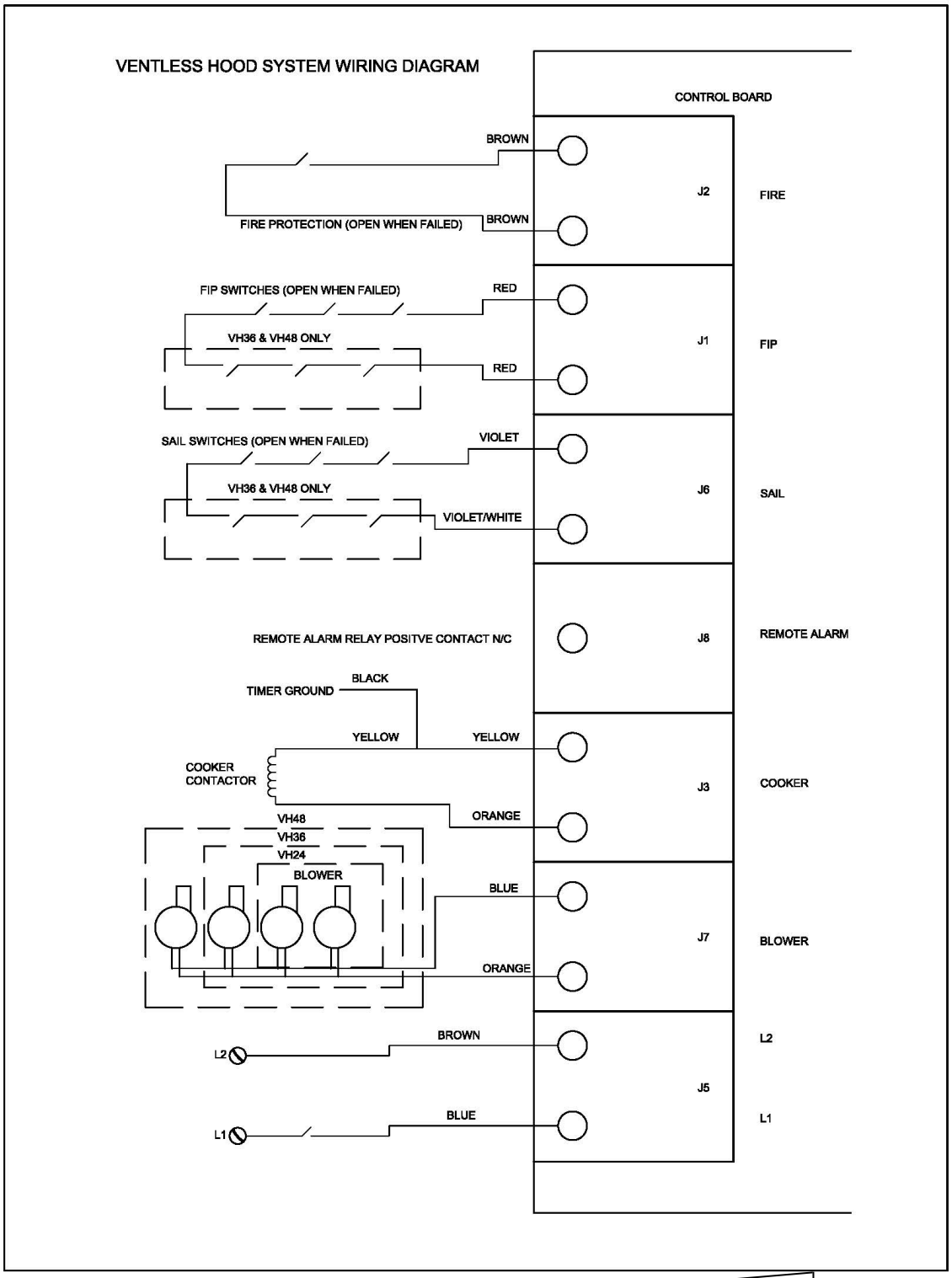
HOOD AND APPLIANCE INTERLOCK CONNECTION

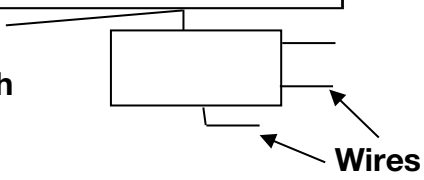
This connection will cause the appliance below the hood to shut down if any of the following occurs:

- Any filter becomes excessively dirty and does not allow proper airflow through the hood.
- Any filter is missing or not installed properly.
- Fire Extinguisher System is activated.

NOTE: IF FIRE SYSTEM IS FIELD INSTALLED, WIRING MUST BE VERIFIED BY LICENSED ANSUL SYSTEM INSTALLER AND PERFORMED TO MEET ALL STATE AND LOCAL CODES.

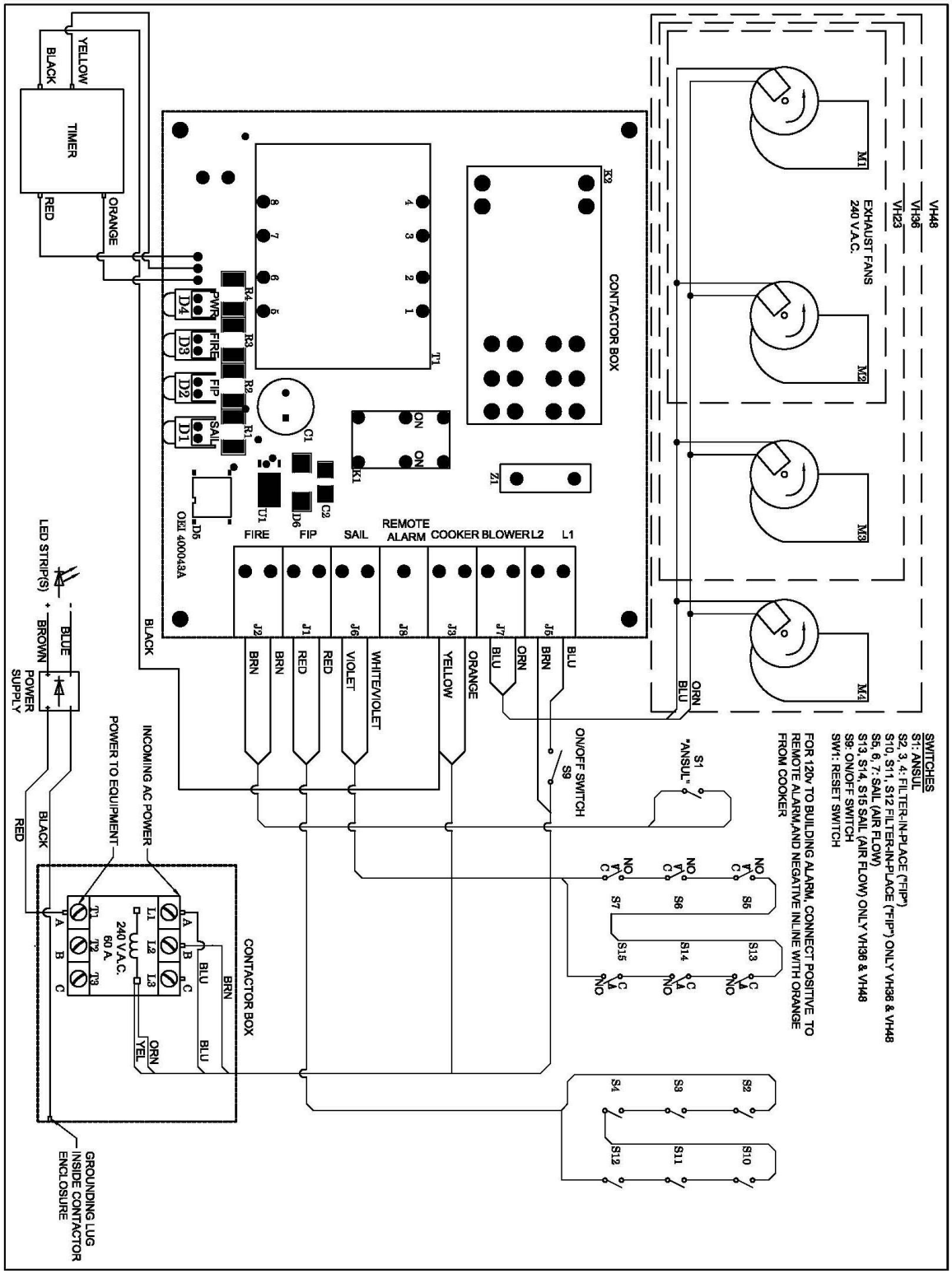
WIRING DIAGRAM





NOTE: PRIOR TO INSTALLATION, POWER MUST BE DISCONNECTED.
WIRING DIAGRAM TO BE FOLLOWED IN ORDER TO INTEGRATE INTO FIRE SYSTEM.
INSTALLATION SHALL BE PERFORMED TO MEET ALL STATE AND LOCAL CODES.
ALL WIRING TO BE PER PAGES 5 & 6 OF THIS INSTALL MANUAL.

WIRING DIAGRAM CONT.



Clearances and Coverage:
• Ceiling 18” and Pull Station side 30”

Equipment Type	Max Individually Powered Hazard Area (sq. in.)	Nozzles	Tank Size
Fryer	470 (85#)	1N	3.0

Note: Cooking surface of each appliance cannot exceed 470 square inches.

FIRE SUPPRESSION SYSTEM

The fire suppression system used in your Ventless Hood System is an Ansul R-102 Restaurant Fire Suppression System (Standard UL 300 Listed).

- In accordance with the system’s listing, an authorized Ansul distributor must perform final installation, charging and testing of the system.
- The fire suppression system is designed and UL-listed to provide fire protection for cooking appliances such as fryers. It automatically protects your unit 24 hours per day.
- The integrated ANSUL system contains piping and nozzles.
- All nozzles have been factory installed in the proper operating position. DO NOT MOVE OR ADJUST.

This Hood also requires use of a Manual Pull System. The Manual Pull System is already integrated into your system if fire suppression system is factory installed.

MAINTENANCE

Maintenance is necessary for your Ventless Hood System to maintain the unit's efficiency over time.

QUARTERLY HOOD CLEANING:

During cleaning of the unit:

DO NOT steam clean.
DO NOT use products containing chlorine.
DO NOT use abrasive products, steel wool or scouring pads.

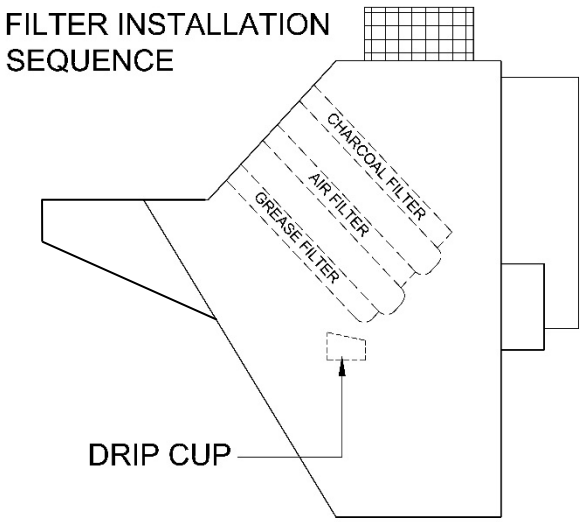
Interior:
Disconnect power from the unit! Remove all filters from the hood. Using a mild degreaser with a soft towel or sponge, clean the entire Hood Plenum and Blower Sections. The hood must be cleaned every 3 months.
Remove Drain from Condensate Trough and clean.

Exterior:
Disconnect power from the unit. Clean all external stainless-steel parts using a stainless-steel cleaner.

Filters:
Baffle filter: The Baffle Filter should be cleaned daily. Place the Baffle Filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

Mesh Filter: Should be cleaned daily. Place the filter in a sink and clean with a mild degreaser. Dry thoroughly, then reinstall in the unit.

Charcoal Filter: Never attempt to clean the Charcoal Filter. Replace every 90 days. The reuse of a Charcoal Filter can cause damage to the unit.



SEMI-ANNUAL FIRE SUPPRESSION SYSTEM SERVICING:

Service of the Fire Suppression System is to be conducted by qualified fire equipment personnel **ONLY**! Semi-annual (at minimum) servicing and inspections should be performed on the Fire Suppression System.

Such service shall consist of the following:
Place fire extinguishing system-locking bar on fire system when servicing hood.

1. Remove charging cartridge, inspect gasket for cuts and elasticity, coat gasket with extreme temperature grease and reinstall.
2. Remove tank, verify chemical is at proper level, clean and coat O-ring with extreme temperature grease and reinstall.
3. Check all nozzles to insure they are free of cooking grease buildup.
4. Test the remote manual pull station for activation and wear.
5. Install test link and cut to simulate automatic actuation.
6. Clean and inspect fusible links.
7. Inspect wire rope for wear at pulleys and detectors and replace if necessary.
8. Record maintenance date and maintain in a permanent file.

ANNUAL FIRE SUPPRESSION SYSTEM SERVICING:

Same as Semi-Annual but all fusible links must be replaced with new fusible links.

MAINTENANCE SCHEDULE

MAINTENANCE LOG				
			Semi-	

Procedure:	Daily	Quarterly	Annually	Annually
Clean baffle filter	√			
Clean wire mesh Filter.	√			
Replace Charcoal filter.		√		
Interior hood cleaning.		√		
Exterior hood cleaning.		√		
Fire suppression system servicing.			√	√

LIMITED WARRANTY Parts and Labor

Subject to the terms and conditions of this warranty, The Broaster Company (Company) warrants that all equipment and parts manufactured or sold by the Company and purchased new from an authorized Company distributor are free from defects in material and workmanship for a period of **one year.** The warranty period begins at the date of installation or one year from the date of manufacture, whichever occurs earlier. To qualify for warranty coverage, all units must be installed by a qualified installer under supervision by an authorized distributor in accordance with applicable laws and regulations. Warranty coverage is extended to the original purchaser only and is void if the equipment is resold or relocated. If an authorized Company distributor is notified of a warranty claim during the warranty period, the Company will at its option replace, recondition, or repair at its factory any part or parts of the equipment which the Company judges defective, provided the equipment has been subjected to normal usage, properly installed, operated and serviced in accordance with Company operating instructions, and there is no evidence of accident, alteration or abuse of the equipment or the use of unauthorized repair methods. All parts replaced under this warranty carry only the unexpired term of the warranty.

Service under this warranty shall be furnished only by an authorized Company distributor. The Company does not send service representatives to furnish warranty service. Your authorized Company distributor should be contacted for warranty service.

This warranty covers **on-site labor charges only**, at a fixed rate, for one year, on new equipment only. The warranty period begins at the date of installation or one year from the date of manufacture, whichever occurs earlier. Transportation charges, trip charges, zone fees, or other expenses in connection with warranty service are the obligation of the owner.

This warranty does not apply to consumable items and supplies such as O-rings, food baskets, bulbs, gaskets and lamps.

The foregoing warranty is made in lieu of all other warranties, express or implied, and the Company specifically disclaims any implied warranties of merchantability or fitness for a particular purpose. The Company's full obligation under this warranty, and the purchaser's sole remedy, shall be limited to replacement, reconditioning or repair as specified above.

IN NO EVENT SHALL THE COMPANY BE LIABLE TO THE ORIGINAL OWNER OR ANY OTHER PERSON FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES RESULTING FROM THE USE OR INABILITY TO USE THE EQUIPMENT COVERED HEREBY, WHETHER ARISING FROM BREACH OF WARRANTY, STRICT LIABILITY OR OTHERWISE.

The Company reserves the right to change or improve its products in any way without obligation to alter products previously manufactured.

Used Company equipment or Company equipment not purchased from an authorized distributor carries no warranty expressed or implied.

s or advice are given and shall be accepted at your and the end-user's risk and shall not constitute any warranty or guarantee of such Products or their performance.